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A radio talk by W. W. Vincent, chief, western district, Food and Drug Administration, Department of Agriculture, delivered through Station KPO, San Francisco and associated station, Thursday, December 11, 1930.

Good Morning, folks! This is your government representative who each week has been telling you how the Federal food and drugs act safeguards your foods and drugs and insures you products that are safe, unadulterated, and truthfully labeled. I have been relating my personal experiences with cases instituted under the food and drugs act and urging you to read labels in order that you may secure for yourselves the maximum protection. My talks have covered many products and my stories have touched upon many types of individuals and businesses.

Several weeks ago, I told you about some bad dealers, rather distributors, who merchandise food products of questionable character. Today I think I will tell you of a junk dealer who became interested in the candy business. The addition of candy to his other line of junk necessitated our making his acquaintance. Don't believe that he alone was at fault. There was also a wholesale grocer who sold him junk candy.

Confectionery is a food. The food and drugs act defines food as including all articles used for food, drink, confectionery or condiment by man or other animal, regardless of whether simple, mixed or compounded. The law, in the case of confectionery, further defines the product as adulterated, if it contain terra alba, barytes, talc, chrome yellow or other mineral substance, or poisonous color or flavor or other ingredient deleterious or detrimental to health, or any vinous, malt, or spirituous liquor or compound or narcotic drug. I will venture few of you ever dreamed that such an array of products might be used in confectionery. But they have been, or Congress would not have written that section into the food and drugs act. In case you don't know what some of those substances are, I will tell you.

Terra Alba is ordinary pipe clay.

Barytes is barium sulphate. A poisonous mineral substance.

Talc is a mineral product, a magnesium silicate, and

Chrome Yellow is lead chromate. It is poisonous to humans.

Yes, my friends, a few candy manufacturers once loaded their candy with these materials for the purpose of making weight. Your food and drugs act remedied that practice by taking action against the few who would so defraud you and, perhaps, injure your children.

Years ago, many of the colors used to dye foods were deleterious in character - they contained arsenic or other heavy metal. Traffic in these was prohibited with the passage of your food and drugs act. Your Food and

Drug Administration now sanctions, for use in food, 12 harmless coal-tar dyes. Upon the request of manufacturers, we examine and certify those as to purity, and the manufacturers or distributors having them certified are then permitted to indicate upon their labels that such dyes are certified. I will tell you more about artificial colors later. I just mention now that most confectionery manufacturers using coal-tar dyes employ those which have previously been certified by your Food and Drug Administration.

Did you notice that I said that candy which contains any spirituous liquor or narcotic drug is held to be adulterated? Folks, there are a number of actions reported in the Federal Notices of Judgment where candy with a content of spirituous liquor has been proceeded against. So, when you buy confections labeled as a rum-flavored chocolate, or a brandy-flavored chocolate, or any confection which, from its name, you might think has an alcoholic content, you will actually get the flavor, not the alcohol. The food and drugs act does not permit any spirituous liquor in candy.

To go back to my story about the junk dealer. He operated in Colorado. He took a pleasure trip East, and decided he might pay expenses if he could pick up a bargain or so along the way. He stopped off in Kansas and visited a large wholesale grocery concern. He purchased an assortment of stale candy, material which he thought he could sell to certain confectioners as scrap. Scrap candy, if clean and good, is material considered suitable for reworking into certain types of cheap confectionery. He returned to Denver. His shipment arrived shortly. 163 pails and 128 boxes held the assortment of various chocolates and mixed candies. It totaled net 7620 pounds and the dealer stated it cost him, including freight, a total of \$188.11 - just about 2½¢ per lb. City health authorities and your Federal food agents examined this shipment when the junk dealer received it. It arrived on February 4 and, on February 9, the Denver health department had the junk dealer in police court. The judge, after hearing the testimony of your Government agents as to the condition of the candy, fined the dealer one hundred dollars and costs for possession of the goods. He had not yet sold any of the material. He testified that he intended to sort out such of it as appeared unfit for sale and sell the balance to small stores or to candy factories for reworking. He said that reworking such material was a custom with certain candy manufacturers who manufactured candy which would sell at around 7½ to 8 cents per pound. The judge reasoned: "While that may be the custom, this is a good opportunity to check that practice in Denver."

Let me quote you from the chemist's report on the condition of that candy. The chocolate candies were musty, stale, contained insect excreta, live weevils and had been gnawed by both mice and insects. The caramels were stale and matted and had been water soaked. The pop corn foam contained weevils and live worms. The assorted candy was glazed with shellac and carried traces of arsenic although, otherwise, it was in fair condition. The fudges were sour, stale, and contained live weevils, as did the marshmallows. My friends, this was an interstate transaction and your food and drug authorities referred the case to the U. S. Attorney and the U. S. Marshal seized the material and, under order of the Federal court, it was later destroyed.



Coming back to the shipper. He knew that much of this material was unfit for food; in fact, he had stencilled some of the boxes as "Spoiled" or "Spoiled Job Candy," or "Brown Spoiled Candy." If the shipper thought such a labeling was going to exempt him from the provisions of the food and drugs act, he was mistaken. He was yet to be prosecuted for having shipped a filthy vegetable product in interstate commerce. This wholesale concern had the effrontery necessary to escape, if possible, from a conviction for having shipped such material. The concern went to trial before the court and without a jury. The court held them guilty and levied a fine commensurate with the offense. My friend, I think the seizure eliminated the junk dealer from the confectionery business, and I believe that the wholesale grocer, and others engaged in the same line of business who heard of his conviction, have likewise ceased to ship material of a character such as I described. It is by actions such as these that the Federal food and drugs act insures that the confections you and your children consume are made of pure materials and contain no injurious or habit-forming substances.

I want to tell you about a candy importation reaching our New York office recently. It was an April Fool assortment of sweet-meats. There were bon bons filled with mustard, salt and strong acetic acid. There were chocolate-covered mixtures of sawdust and paper, but the April Fool joke was on the importer. He forgot to reckon with the Federal food and drugs act and those who administer it. The Food and Drug Administration held that this consignment was dangerous to the health of the people. It was not material to be given to children, even as a joke. The foreign manufacturer got his goods back and we trust enjoyed the April Fool joke.

My friends, when you think of candy, confectionery, did it ever occur to you why such a product became popular? For what purpose was the first confectionery used? I am told that the first candy, a flavored sugar preparation, was used in medicine. It served as a coating to make palatable drugs of disagreeable taste. From that limited use, candy manufacture became an enormous business. A preliminary report by the U. S. Bureau of Foreign and Domestic Commerce estimates sales value of confectionery manufactured in the United States during 1929 at a total of \$340,817,000. Folks, that money was spent for 1,561,856,900 lbs. of confectionery. With all this candy being consumed, shouldn't you exercise some discrimination in its purchase? Let me illustrate. How many of you before purchasing a nice box of chocolate creams look for the net weight statement? Many packages that appear to hold a pound, you will find are labeled with net weight statements showing contents from 10 to 13 ounces. If you would get your money's worth, first read the net weight statement.

If you are buying packaged hard candies, such as fruit drops or jelly beans with fruit centers, read the label, and I'll tell you why---

Do you know the difference between a "raspberry fruit drop" and a "fruit drop raspberry-flavored"? If the candy is labeled with the name of a fruit, it must contain the fruit juice or a flavor derived from that fruit. If imitation flavors are used, the labels will read "imitation raspberry drops" and, further, bear a declaration of artificial flavor and color, if the manufacturer has added such ingredients.

Quite a few chocolate-covered fruits are now sold, such as cherries, strawberries, apricots and prunes. The cherries probably enjoy the largest sale. The cherry used is generally the imitation maraschino, that red bottled cherry with which you all are familiar. Not all manufacturers use artificially colored cherries, but those who do place a statement on the label to the effect that the cherries used are either "artificially flavored and colored or else contain "imitation cherry flavor and color."

Do you know how they make these imitation maraschino cherries in America? The bulk of them are produced on the Pacific Coast, both from cherries grown here and also from cherries imported from France in brine. They use white cherries - principally Royal Anne types. These are placed in barrels with a weak water solution of sulphur dioxide which bleaches and preserves them. On removal from the barrels, they are washed to eliminate the excess sulphur dioxide, dyed with an artificial red coal-tar color, and artificially flavored, usually with benzaldehyde. They are then packed in a sugar sirup. If you read your labels you will find that they say "Artificially Colored and Flavored" and specify the presence of sulphur dioxide or benzoate of soda, if such is the case. The product packed in America makes no reference to its being a maraschino cherry unless cherries of the Marasca type have actually been imported and used in the preparation of the product. The genuine maraschino cherry is usually packed in an alcoholic cordial.

Candies labeled, "Chocolate," or "Chocolate Bars," or "Chocolate Bon Bons," must consist of pure chocolate or contain pure chocolate coating. You can be assured that if the package containing your chocolates or chocolate-coated confections carries the word, "Chocolate," that pure chocolate has been used. Cheaper ingredients, such as hydrogenated coconut oil, are sometimes used to adulterate chocolate coatings. When the substitutes are wholesome foods, as is usually the case, there is no objection to their use, provided their presence is plainly declared on the label.

Your food and drug agents watch all the various ingredients that enter into confectionery manufacture. The nut meats get a lot of our attention. Last year, in my district alone, we made 32 seizures of walnut meats aggregating 80,150 pounds and the majority of these were sampled in the possession of confectionery manufacturers. They were seized because they contained excessive percentages of wormy or moldy nut meats. We also examined 17 importations, totaling 147,720 lbs., of walnut meats coming from China. Of these, 2 importations, totaling 14,955 pounds, were detained. None of that material which was seized or none of that which was detained was released to go into your candy until all the objectionable nut meats were taken out, to the satisfaction of your food and drug agent.

This concludes my twenty-seventh talk. Nearly all of you will be buying candy within the next two weeks. Exercise a little discrimination this year. When you spend one dollar or a dollar and a half for what you believe to be a pound of fancy chocolates, be certain how the net weight statement reads. The law demands that it appear plainly and conspicuously upon the label and, if not there, look for a package upon which the manufacturer is not ashamed to tell you. Remember this, labels of confections which are sold

under fanciful names need not state the presence of artificial flavor or color. Where sold under the fruit name, it must contain the genuine fruit or fruit juice.

Shortly you will be buying Christmas chickens and turkeys. Next Thursday I will tell you a story about poultry. You will be interested in our activities of a year ago with respect to poultry.

Remember, all of you who are desirous of becoming better informed, more intelligent and more discriminating buyers, may have this Read-the-Label information which I am sending free to all who write to W. W. Vincent, care of this station, or U. S. Food and Drug Laboratory, San Francisco.

